

**SU MARINE SENDS  
DOWN OIL TANKER**

**American Vessel Campana Sunk  
With Probable Capture of  
Captain and Gunners**

Washington, Aug. 12.—Sinking of the American steamer Campana, a Standard Oil tanker, with the probable capture of her captain and four members of her naval guard, was announced today by the navy department. The department issued this statement:

"The Standard Oil tanker Campana, an American steamer, was sunk by a submarine on the morning of August 5, 143 miles west of Ile de Re. Forty-seven survivors reached land in safety. It is believed that the captain of the steamer and four of the armed guard are prisoners on board the German submarine."

New York, Aug. 12.—The Campana was the 38th American merchant ship destroyed by German and Austrian submarines and raiders since the war began. Thirteen of these ships were sunk before the United States entered the war April 6, 1917, and 25 since that time. The total tonnage of the ships lost is about 113,000 tons, including 64,000 tons sunk since April

No American ships fell victims to the central powers in 1914, and only one in 1915, and the same number in 1916. When Germany began her unrestricted submarine warfare, however, attacks on American shipping became more frequent and America sank nine between that date and the time when the United States declared state of war.

The first American ship sunk was William P. Frye, January 28, 1915.

The Campana was formerly the ship Dunholme. She was built 1901 at West Hartlepool, England, was registered at 2,313 tons gross, 2,133 tons net. She was 335 long with a

**Y THE FARMER SHOULD  
FEED HOGS PROPERLY**

emson College, Aug. 13.—In The  
ressive Hog Raising pamphlet re-  
y issued by Armour & Co.'s a  
interesting comparison is given  
een the corn finished hog and one  
properly finished.

They are killed and chilled to  
for 48 hours. At the end of  
time they come out to be cut up.  
A corn fed hog is firm, it cuts eas-  
ily with one stroke of the cleaver or  
draw of the knife. There is a  
layer of pure white fat on the  
The loin cuts out about

The belly is the right thickness properly streaked with lean.

It comes out of the cooler as  
and flabby as when it went in.  
might be left in for weeks and  
would not harden. To break  
carcass up into saleable cuts

can only be haggled apart. It is a tough rind over the loin sheet of gristly fat. After the butcher manages to get the loin out, there is no layer of good white fat and the flesh is small.

belly makes tough inferior. These cuts cannot be properly dried, as they will shrink away. The ham when smoked, properly dried up, unattractive appearance.

SOME BABY. THIS

to you as it was told me;  
 trusta the other day, a mother  
 or grand

er work when she dropped a plate. Her six-month-old at play on the floor. "quoth the infant, "be care- you will break them all."

little one glanced up at the  
and slowly, but distinctly

aiser will be dead and the  
by October 1st."  
tor beat a hasty retreat. I  
urther information. I do not  
ese child is alluded to or  
baby of the

...all help me and let the paper  
...acts in the case.—Augusta

imports school books.  
a reports oil discoveries.